



1814 High Production, Oil-Conserving Gas Tube Fryers

Project _____
 Item _____
 Quantity _____
 CSI Section 11400 _____
 Approval _____
 Date _____

- 11814G 21814GF 31814GF 41814GF 11814/HD50G/11814 with filter)



Model Shown:
21814GF with optional filtration



Model Shown:
11814/HD50G/11814

Standard Features

- 18" x 14" x 3-3/4" (45.7 x 35.6 x 9.5 cm) frying area per frypot uses 63 lbs of oil and cooks three twin baskets of food at the same time
 - 119,000 Btu/hr (29,975 kcal/hr.) (34.9 kw/hr.) input per frypot meets high production demands of a varied menu
 - SMART4U® Lane controller has programmable cook buttons and features that make it easy to produce consistent, great-tasting food.
 - Thermo-Tube heat-transfer system efficiently transfers energy into the oil, saving energy and extending oil life
 - Robust, RTD, 1° compensating temperature probe
 - Wide cold zone traps sediment away from cooking area, safeguarding oil
 - Stainless steel frypot, door and cabinet sides
 - Sturdy stainless steel over-the-flue basket hangers
 - Three twin baskets per frypot
 - 21814GF, 31814GF, 41814GF come standard with filtration and casters
 - Drain safety switch
- 11814/HD50G/11814 Has Standard Features of the Batteries Above Plus:**
- A high efficient HD50G frypot that exceeds ENERGY STAR® guidelines, with a 50-lb oil capacity, 100,000 Btu/hr. (25,189 kcal/hr.) (29.3 kw/hr.), and a 14" x 14" x 3-1/2"(35.6 x 35.6 x 8.9 cm) cooking area
 - The HD50 frypot has a 2-Lane controller with all the features of the 3-Lane controller except that it manages the cooking of 2-twin baskets instead of three
 - Two additional twin baskets

Options & Accessories

- Built-in filter for 11814G model
- Bulk oil (dispose and fresh fill) on batteries with built-in filtration
- External oil discharge (dispose only) available on built-in filter batteries of two or more frypots. Must specify front or rear connection. Front connection comes with 5' washdown hose (precludes bulk rear oil discharge)
- Digital, CM3.5, and SMART4U® 3000 controllers
- Spreader cabinet(s) -- must fit within a 4-cabinet fryer battery
- Frypot covers
- Splash shield
- Fish plate
- Chicken basket
- Full basket
- Dual basket
- Quad basket
- Casters (included on filter models)
- Quick disconnect with gas line and adapter
 - 1" x 48" (2.5 x 121.9 cm)
 - 1" x 36" (2.5 x 91.4 cm)
 - 3/4" x 48" (1.9 x 121.9 cm) (11814 only)
 - 3/4" x 36" (1.9 x 91.4 cm) (11814 only)
- Foam deck basket banger
- Sediment tray

Specifications

Designed to handle high production demands of a varied menu while conserving space, energy, and oil.

The 1814 large capacity fryers have a 63-lb (31 liter) frypot oil capacity with an 18" x 14" x 3-3/4" (45.7 x 35.6 x 9.5 cm) cooking area. The ability to cook three baskets of food in an 18" x 14" x 3-3/4" cooking area allows for footprint, oil use, and energy use reductions over standard 50-lb fryers. Two 1814 fryers can do the work of three standard fryers and two 1814 fryers combined with an HD50 fryer allows three fryers to do the work of four standard fryers. The savings add up quickly using 12-20% less oil, upwards of 50% less energy, and 11-15% less space.

Frymaster's Thermo-Tube heat transfer system with 6" vs. 4" diameter tubes provides superior heat-to-oil transfer that saves energy and extends oil life. The tubes have high-heat, stainless steel alloy flow baffles that efficiently transfer the fryer's energy input to the surrounding oil. The durable baffles and reliable, built-to-last, high-efficiency burners keep maintenance to a minimum.

The fryer's SMART4U Lane controller has programmable cook buttons and features that make it easy to produce consistent, great-tasting food. Digital, CM3.5, and SMART4U® 3000 controller options are also available.

Crumbs/sediment from the frying area are trapped in the wide cold zone where they do not carbonize and contaminate the oil or cling to fried foods. The bottom of the frypots are sloped toward the front and are equipped with a large drain line so crew members can quickly flush out sediment and remove old oil.

The built-in filtration models make it easy to preserve oil life and maintain food quality. The built-in filter utilizes an 8 GPM (30 LPM) pump and is equipped with a 3" (7.61 cm) drain line, making filtering fast, safe, and easy. The "built-in" feature puts filtration within the fryer battery where it's most convenient to use.



1814 models meet ENERGY STAR® guidelines. All 1814 models are part of the Manitowoc EnerLogic™ program.

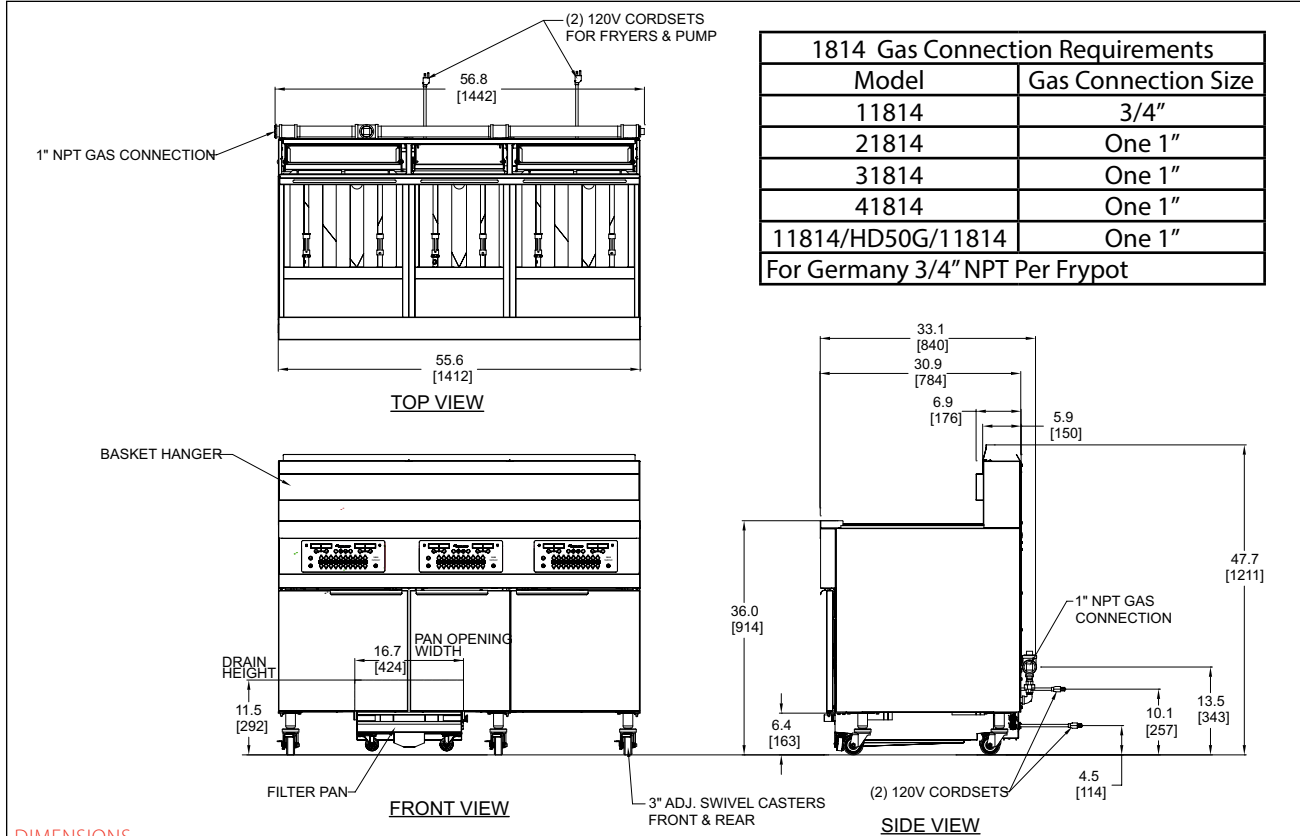
1814 High-Production, Oil-Conserving Gas Tube Fryers -- Domestic & Export

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1814 Gas Connection Requirements	
Model	Gas Connection Size
11814	3/4"
21814	One 1"
31814	One 1"
41814	One 1"
11814/HD50G/11814	One 1"
For Germany 3/4" NPT Per Frypot	

DIMENSIONS

MODEL NO.	OIL CAPACITY	OVERALL SIZE (cm)			DRAIN HEIGHT	SHIPPING INFORMATION					
		WIDTH	DEPTH	HEIGHT		WEIGHT	CLASS	CUBIC FEET	DIMENSIONS (cm)		
11814/11814GF	63 lbs. (31 liters)	20" (50.8)	33-1/8" (84.1)	47-3/4" (121.3)	17-1/2" (44.5)	w/o filter 255 lbs. (116 kg) w/filter 390 lbs. (177 kg)	85	39.6	W 29" (73.7)	D 42" (106.7)	H 55" (139.7)
21814GF	63 lbs. (31 liters) each frypot	40" (101.6)	33-1/8" (84.1)	47-3/4" (121.3)	11-1/2" (29.2)	645 lbs. (293 kg)	77.5	70.2	52-1/2" (133.4)	42" (106.7)	55" (139.7)
31814GF	63 lbs. (31 liters) each frypot	60" (152.4)	33-1/8" (84.1)	47-3/4" (121.3)	11-1/2" (29.2)	900 lbs. (408 kg)	77.5	87.5	65-1/2" (166.4)	42" (106.7)	55" (139.7)
41814GF	63 lbs. (31 liters) each frypot	80" (203.2)	33-1/8" (84.1)	47-3/4" (121.3)	11-1/2" (29.2)	1,155 lbs. (523.8 kg)	77.5	110.9	83" (210.8)	42" (106.7)	55" (139.7)
11814/HD50G/11814 with filter	11814 63 lbs. (31 liters) each frypot HD50G 50 lbs. (25 liters)	55-5/8" (141.3)	33-1/8" (84.1)	47-3/4" (121.3)	11-1/2" (29.2)	w/filter 907 lbs. (411 kg)	77.5	87.5	65-1/2" (166.4)	42" (106.7)	55" (139.7)

POWER REQUIREMENTS

MODEL NO.	BASIC DOMESTIC & EXPORT	
	CONTROLS/FRYPOT	FILTER
11814	120V 1 A	120V 8 A
HD50G	220V 1 A	220V 5 A

NOTES:

- 1-1/2" (3.8 cm) kitchen main manifold gas supply line required. Gas inlet size (I.D.) should be no smaller than that provided for connection to the fryers. See service manual and/or plumbing codes for proper pipe sizing. Recommended minimum store manifold pressure to be 6" W.C. for natural gas and 11" W.C. for L.P. gas. Check plumbing codes for proper supply line sizing to attain burner manifold pressure of 3.0" W.C. natural or 8.25" W.C. L.P.
- POWER CORDS: On 1 to 2 battery units, 1 power cord supplied
On 3 to 4 battery units, 2 power cords supplied

HOW TO SPECIFY

- 11814 One 63-lb. (31 liter) oil capacity gas tube fryer with 18" x 14" x 3-3/4" (45.7 x 35.6 x 9.5 cm) cooking area and SMART4U lane controller.
- 11814GF/21814GF/31814GF/41814GF One, two three or four 63-lb. (31 liter) oil capacity per frypot gas tube fryer(s) with 18" x 14" x 3-3/4" (45.7 x 35.6 x 9.5 cm) cooking area(s) and SMART4U lane controller(s) with built-in filtration.
- 11814/HD50G/11814 Two Frymaster 63-lb. (31 liter) oil capacity gas tube fryers with 18" x 14" x 3-3/4" (45.7 x 35.6 x 9.5 cm) cooking areas and one Frymaster 50-lb oil capacity gas tube fryer with 14" x 14" x 3-1/2" (35.6 x 35.6 x 8.9 cm) cooking area, SMART4U lane controllers and built-in filtration.

- Please specify: Natural or LP gas; altitude if between 2,000 - 6,000 feet (610 - 1,829 Meters).

DO NOT CURB MOUNT

- **CLEARANCE INFORMATION**
• A minimum of 24" (61.0 cm) should be provided at the front of the unit for servicing and proper operation, and 6" (15.2 cm) between the sides and rear of the fryer to any combustible material.

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